

D**DIRECT STEAM TILTING
"DROP-IN"
STEAM JACKETED KETTLE**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

- MODELS:**
- FT-6
 - FT-10
 - FT-12
 - FT-20

DESCRIPTION:

Will be a Market Forge Direct Steam, Tilting Countertop, "Drop-In" Steam Jacketed Kettles, models:

MODEL	CAPACITY	SHIP WT.
<input type="checkbox"/> FT-6	6-Gallon (23 liter)	44 lbs.
<input type="checkbox"/> FT-10	10-Gallon (38 liter)	61 lbs.
<input type="checkbox"/> FT-12	12-Gallon (46 liter)	70 lbs.
<input type="checkbox"/> FT-20	20-Gallon (76 liter)	95 lbs.

Kettle will be constructed of welded satin finish, stainless steel type 304. A double wall kettle interior will form a steam jacket around the lower 2/3 of the kettle. Kettle bottom will be of elliptical design for improved heat circulation. Type 316 stainless steel liner for high acid content products. Tubular stainless steel mounting frame will have steam supply and condensate return pipes completely concealed within frame members.

Sealed stainless steel tilt mechanism bearings will permit the kettle to tilt forward 90° for complete emptying. A removable operating handle with heat-proof knob can be mounted on the left or right side of each kettle. Kettle will be built to A.S.M.E. code and will be N.S.F. approved.

OPERATION WILL BE BY:

Direct steam at a minimum of 5 PSI (0.4 kg/cm²) and a maximum of 50 PSI (3.4 kg/cm²).



FT-6

OPTIONAL:

- One-piece lift-off stainless steel cover.
- Stainless steel wire basket.
- Double Pantry Faucet with Swing Spout and Mounting Bracket.
- Single Pantry Faucet with Swing Spout and Mounting Bracket.
- 1/2" (13mm) Leg-Mounted Steam Control Valve .
- 1-1/2" (38mm) Draw-Off Valve with Strainer.
- Steam Trap.
- 18" High Floor Stand with Sliding Drain Pan.
- 28" High Stainless Steel Cabinet Base with Hot and Cold Water Fill Faucets, Depressed Area and Drains Clean-Up Pan with Removable Splash Guard, and Steam Control Valve on Stainless Steel Marine Edged Countertop.
- Check Valve.
- 22" High Stainless Steel Cabinet Base with Hot and Cold Water Fill Faucets, Depressed Area and Drains, Clean-Up Pan with Removable Splash Guard, and Steam Control.

The manufacturer reserves the right to modify materials and specifications without notice.

SPEC SHEET: S-2189G
01/13FOOD SERVICE EQUIPMENT
Countertop Direct Steam Kettle**MARKET FORGE**
INDUSTRIES INC.35 Garvey Street • Everett • MA • 02149-4403
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D

DIRECT STEAM TILTING "DROP-IN" STEAM JACKETED KETTLE

DETAILS & DIMENSION

DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
FT-6	12	14.5	19.5	13.75	5	7.5	15.12	8.5	12.25	10.38	30.25	4	4.38	34.12	0	16
	305	368	495	349	127	191	384	216	311	264	768	102	111	867	0	406
FT-10	16	15	18.5	13.75	7	7.75	19.12	9	13.25	8.88	32.25	2.38	4.88	33.12	0	19.25
	406	381	470	349	178	197	486	229	413	225	819	60	124	841	0	489
FT-12	16	17	20.5	13.75	7	7.75	19.12	9	16.25	10.88	39.5	2.38	4.88	35.12	0	19.25
	406	432	521	349	178	197	486	229	413	276	1003	60	124	892	0	489
FT-20	21	18	26.5	23.5	1.5	6.25	24.12	15.25	15.75	10.5	40.5	7.5	11.12	42.38	1.5	26
	533	457	673	597	38	159	613	387	400	267	1029	191	283	1076	38	660

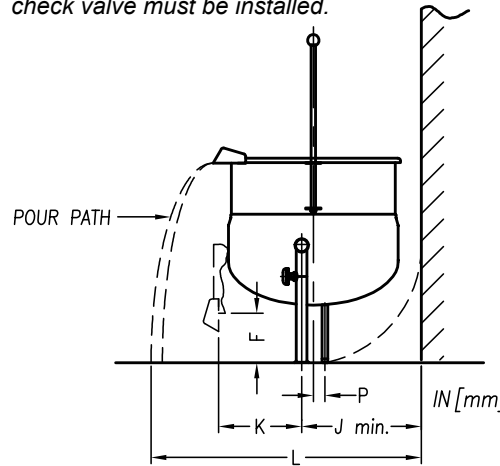
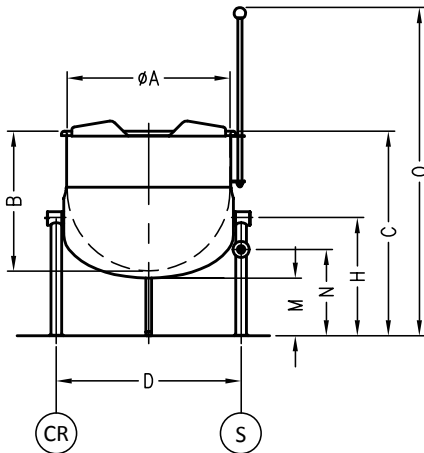
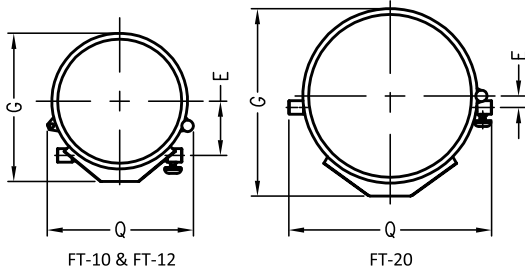
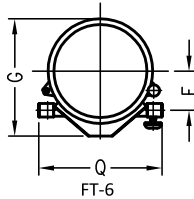
SERVICE CONNECTIONS

Direct Connected

S	Steam Supply - 1/2" (13mm) IPS, 15-50 PSI (1.0-305 kg/cm ²). Pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5 kg/cm ²)
CR	Condensate Return - 1/2" (13mm) IPS.

Installation Clearance: When installing kettles against combustible/non-combustible surfaces (rear walls) 1" (25mm) minimum clearance is required and (side walls) 3" (76mm) minimum clearance is required.

NOTE: If steam generator to which kettle is to be connected does not provide for condensate return, a 1/2" (13mm) steam trap must not be installed. If steam generator does not provide for condensate return, both a 1/2" (13mm) steam trap and 1/2" (13mm) check valve must be installed.



It is our policy to build equipment which is design certified by U.L., A.S.M.E, N.S.F. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

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